# EAT UP \$100 AT ONE SITTING? EASILY! AREN'T OBLIGED TO BE A PIG, EITHER "Can one man eat a hundred dollars' worth of food at one meal without making a pig of himself?" is a question often asked when newspapers publish reports of dinners that cost \$100 or plate, says M. W. Mount in the New York Tribune. Celebrated mattrees d'hotel of Gotham and only the greatest table service is emplants and only the greatest table service is emplayed, and only the greatest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in decorations; the richest table service is emplants and orbids are need in the reports of modern banquets, such as took place at Shandey's recently, we read of contravagance, but when Caligula felt was something view and eigars one can get something nice for \$100." "A man ean, without discomfort, eat a hundred dollars' worth of food at a manually. Souvenirs and eigars are greatly classed among the richest table to the place of catravagance to the intervention of the different kinds of disposable properly most valuable in Assim-land, we will not allow the place of fountains can get with charge of the different kinds of disposable properly most valuable in Assim-land, we read of contravagant he was ween to drive

wines he orders.

'A man can, without discomfort, eat a hundred dollars' worth of food at a man, 's said William C. Muschenheim, propriotor of the Hetel Astor, the other day. 'Suppose he calls for a highly priced fish, which is brought here at great cost and difficulty from its home in the Caspian Seu; for ptarmigan, from the Arctic; a delicate bird from Brazil and rare fruit from Java, with costly, fresh Bussian caviar (and there are as many kinds of caviar as of teal. Let the meal be opened by green turtle soup made with fine wine, and continue with diamondback terrapin, canvasianck duck and side dishes and sauces concacted of the most expensive articles out of sensor in the market. Such a menu could easily amount to \$100, for it costs as much to provide a specially rare dish for one person as for ten. Wines and eigars would make an additional '\$50 bill disselve like gelatine.'

diamondrack terrapin 88 to 87 each. (Innvasback duck is quoted at a soaring figure which has never been so high, while the innumerable little things—such as truffles, mushrooms, snails, cockscombs and the like which enter into dishes add greatly to their original cost. Expensive wines in soups and sauces convert these into costly comestibles, and bothouse fruits and prepared mits contribute their quota to the sum

ats contribute their quota to the sum

"one can get something nice for \$75."
With wines and eigars one can get something very fine for \$100."
Sometimes the cost of souvenirs is included in the charge for a dinner, but not usually. Souvenirs and eigars are generally classed among the "extras" of a dinner suitably furnished with music, special service and decorations.

In this age the evolution of the gour-mand is the gourmet. In another dec-ade, predicts Metchnikoff, the tabloid bottle will supplant the banqueting

Gross as our cating habits may be today in the eyes of such scientists, we are, nevertheless, in table refinement so far ahead of the ancients in the matter of feasting that we may well ignore the threats of a "nummix" at our board in the shape of a tabloid bottle whose contents sound the knell of conviviality in the future.

In financially stronger than a great fite in surance company.

And then the vianus that were served on the tables of the known world were ransacked in search of fresh delivacies. And what competent and ingenious chefs they must have had in the state of the conviviality in the future. of conviviality in the future.

would cause a reputed dinner at New-port, with a monkey as the guest of

honor, to seem commonplace, and the Philadelphia idea of liberating thou sands of bright winged butterflies to

for the pearl cocktail on occasions when she gave one of those grand dinners for Marc Antony and his associates in a room carpeted a cubit deep with rose blossoms. Verily, the ancients set a blossoms. Verily, the ancients set a pace that a present-day exponent of practical politics or an opulent plumber can hardly keep up with, and which would soon bankrupt institutious even financially stronger than a great life insurance company.

specially rare dish for one person as for ten. Wines and eigars would make an additional \$50 bill disselve like gelatine.'

Feasts of Lucullus.

Feasts of Lucullus.

In comparison with the banquets of the ancients, 'Little Tim' Sullivan's recent \$100 a plate dinner, James Hazer horiton of the cost a plate, and the long tenents, 'Little Tim' Sullivan's recent \$100 a plate dinner, James Hazer horiton after the larger proportion of the cost a plate, and the long tenents, 'Little Tim' Sullivan's recent \$100 a plate dinner, James Hazer hyde's \$5000 'blowout' at the St. Regis. Senator Ton Grady's \$5000 which consisted of an ingenious minsprend at Denver and young Meyer's gling of the livers of charfish, the brains

How unsociable, in comparison with How unsociable, in comparison with this capacious guest list, appears the notably beautiful "Venetian dinner" recently given at the Hotel Aster by a bachelor to only thirty-nine guests at an approximate cost of \$10,000, when the banquet was spread amid Venetian scenes and guests looked out of real Venetian windows upon such lovely gardents as one finds in Venice, while strains of music floated from gondolas whose gondolers played and sang in a fashion to charm even Venice by its beauty.

Even in the Middle Ages we have ac-counts of banquets which in point of wastefulness would be difficult to sur-pass. Stowe, in his "Survey of Lenwastefulness would be difficult to surpass. Stowe, in his "Survey of London" shows from the accounts of the cofferer, or steward, of Thomas Earl of Lancaster that the expenses of the earl during the year—1313—for the pantry reached the enermons sum of nearly £100,000, or \$500,000. In the following reign, on the occasion of the marriage of his son, Lionel of Clarence with Violentes of Milan, the King gave a banquet of thirty courses, and the fragments from the table fed a thousand persons. In Henry V.'s reign, Stowe fells us that Neville, Earl of Warwick, was ever held in great favor by the rommons of all the land on account of his hospitality in all places, wherever he went; and when he came to London he kept such a house that six oxen were eaten at breakfasts. The coronation banquet of Edward III, cost a sum in these days equivalent to about \$200,000. At the marriage feast of Alexander III, of Scotland and the Princess Margaret, daughter of Henry III, of England, which was solemnized at York, the archbishop of that city presented the English King with sixty fat oxen, which were all consumed on the occasion.

In Queen Elizabeth's time the first

oceasion.

In Queen Elizabeth's time the first course of a banquet is given as wheaten flummery, stewed broth or spinach broth, or smallage, gruel, or hotch pot. The second consisted of fish, among which are lampreys, poor John, stockfish and stargeon, with side dishes of porpoise. The third course comprised quaking puddings, blacy puddings, bag puddings, white puddings and marrow puddings. Then came yeal, beef, capons, humble pie, mutton, marrow pasties, Scotch collops, wild fowl and game. In the fifth course all kinds of sweets, creams in all their varieties, enstards, cheeseenkes, jellies, warden pies, suckets, sillibubs and so on, to be fullowed perhaps by white cheese and tansy cake. For drinks, ale, beer, wine, sack and numerous varieties of mead or metheglin.

On an important occasion which were

While the average good dinner of today costs from \$10 to \$15 a plate for food alone, it is not uncommon to have dinner costing from \$20 to \$50 a plate, and an unreasonable sum when it is considered that in the market choose \$20 costs from \$30 and to make a van dinner cost from \$8 to \$8; endire 30 and to make a van diamondback terrapin \$6 to \$7 each.

The variety and novely of the dishes repeated for the plate of the proportion; that fine, for the delectable of the proportion; that fine, for a that moment.

Diversions at Ancient Banquets.

The variety agondola passed and repassed the casement, filled with musicians.

The considered that is not uncommon to have dimunified by the presence of most of the Eaglish nobility the cooks who prepared the contraction of the cook of flamingoes and the entrails of lambdance of the middle ages, ex Mayer Van don't Boundout entered into a comparation of the with musicians.

The variety and numerous varieties of mothegin.

On an important oceasion which was bonared by the presence of most of the casement, filled with the cooks who prepared the cooks in the suning so which of them could design from the proportion; and the cook in the follows the cooks in the cooks in the cooks in the original proportion; that fine, the middle ages, ex Mayer Van don't Boundout entered into a competition of the cook in the follows of flamingoes and the entrails of lam prepared in the middle ages, ex Mayer Van don't Boundout entered into a competition of the cooks in the cooks in the cooks in the follows of the claims of the cooks in the

Previous to the Reformation the orgy kept right up with the procesensive entertaining, and so sun pensive entertaining, and so sumptuous were their dinners that a modern bishop would appear in comparison to be fasting every day in the year, while the colored clerical brother would seem not to like chicken at all!

At the installation of Ralph, Abbot of St. Augustine, Cauterbury, in 1309, six guests were entertained with a dinner consisting of 2000 dishas

ner consisting of 2000 dishes.

This brings us to the celebrated banquet given in 1470 by the Archbishop of York, which is said never to have been surpassed in England for the abundance of the convertible. surpassed in England for the abundance of the comestibles consumed. And now, ye men with Van Wyckian appetites, whet up your knives and sharpen your teeth for the gastronomic fray! Sixty cooks have prepared the repast! One thousand serving men wait on the outside of the banqueting hall and five bundred and fifteen within! Here's the menu:

Three bundred and thirty thus of ale, 100 hogsheads of hippocras, 80 fat oxen, 1004 sheep, 300 pigs, 300 sucking pigs, 300 calves, 3000 geese, 1000 capons, 200 peafowl, 20 cranes, 200 kids, 2000 chickens, 4000 pigeons, 4000 rabbits, 204 herons, 4000 ducks, 200 pheasants, 500 partridges, 400 snipe, 400 water hens, 100 quail, 1000 bitlerns, 200 rocs, 400 deer, 1500 venison pasties, 1400 bowls of meat jelly, 4000 bowls of sweet spices, 300 pikes, 300 breams, 8 dogfish, 4 dolphins pikes, 300 breams, 8 dogfish, 4 dolphins and 400 fruit tarts,

and 400 frait tarts.

With this menu compare that of a recent dinner of the Lucullus club of New York, whose epicurean banquet seems to shrink to the dimensions of an invalid dietary beside it, although costing over \$20 a plate.

osting over \$20 a plate: Buffet Russe.
Lynnhaven Oysters.
Mixed Nuts. Olives.
Green Turtle Soup.
Eoneless Shad.
Cucumber Salad. Paristenne Potatoes.
Diamondback Terrapia.
Asparagus Hollandaise.
Canvassback Duck.
Salad St. Georges.
Eombes Lucuilus.
Cheese. Cafe. Buffet Russe.

Cafe. Aperitifs.

The French have excelled in amuse-ments at their banquets, and some of the innovations they introduced were specially original and ingenious. Let be modern dinner-giver seeking an out the modern dinner-giver seeking an out-let for extravagant display and the fashionable entertainers of Newport who are ever racking their brains for novel and startling diversions take no-tice of this one at a dinner given by Charles V. to the Emperor of Germany toward the end of the fourteenth cen-tury. It has been graphically described thus?

thus:

"A ship with masts, sails and rigging was seen first, she had for colors the arms of the city of Jerusalemthe arms of the city of Jerusalem; Godfrey de Bouillon appeared on deck, accompanied by several knights armed cap a pie; the ship advanced into the middle of the room or hall without the



Here is "The Carriage Beautiful," to be given to "The Baby Beautiful" at "The Store Beautiful" - April 15,'08

A "Beautiful Baby Contest" with the above pictured Perambulator as the prize, is to be the feature of attraction at our store April fifteenth. Representatives of the press have been chosen as judges for the occasion, and under their decision the contest will be conducted and the prize awarded.

## THE ONLY CONDITIONS

The only requirements of babies entering this contest will be that the infant be white, and not over the age of 12 months. No coupous; no obligation to buy a penny's worth of goods. Simply a gift; the recipient to be the baby boy or girl whom the judges proclaim the most beautiful, We will, however, provide for those who have purchased a go-cart or earriage from us this season, by refunding the price of the same, in event of the baby for whom it was bought winning the prize.

The carriage is now on display at this store, where all are invited to view it, as well as our new line of other carriages and go-carts.

#### NEW GOODS

Most of the spring conceptions are now in place for the opening of the season.

#### OUR GO-CARTS

The new stock of foldable and reclining styles has just been displayed. Come and see them.

## The Greenewald Furniture Co.

33 to 43 West Third South

# Every Home

Should enjoy the cleanliness, convenience and economy of a Gas Range. There is no more disagreeable task than standing over a hot coal fire during the long, hot days that are soon to come.

## Cook With Gas

And avoid all this unnecessary drudgery. Select a Gas Range at once while our offer for free connections is being made. We also have other free offers which will interest every householder. Ask about them.

Ulah Gas & Coke Co. Phones 4321

The cooks in those days were obliged to prepare tasty and appetizing dishes with the most unpromising ingredients, for Varro, writing in the time of Julius taesar, gives direction for fattening rats for the table and properties.

Sidered delicacies; for example, the field of eranes, herons and hawks, and great pieces of whale and young perposes.

Archbishop of York's Menu. for Varro, writing in the time of Julius Caesar, gives direction for fattening rats for the table, and the menu also included eacti, thisties, shark's flesh, cuttlefish, sen netfles and other extraordinary things. The peacock, new no longer considered a delicacy, was highly esteemed for the table. Phoy says that the areas. The temperature of the table introduced. tween courses, entertainments were pro-yided which would make the notorious Seeley dinner appear sedate and decor-ous. Innovations were introduced which the orator, flortcusius, first introduced these birds as a table delicacy at a feast given for the College of Augurs, while Vitellius and Heliogabalus at their banquets had favorite dishes composed of the brains and tongues only of peacucks.

Architects of great banquets say that decorations for these cost sometimes fifteen times as much as the vinnds. It is charming to dine beside a lake where disport field and aquatic birds (which are sometimes presented to guests to carry squawking home). Plants and trees, or in the midst of a flower decked forest. But it costs something to build a lake in a banquet hall, make rainbow fountains spout on tables and convert a ballroom into a forest. Opera Consistent with the richness of all this was the magnificence of the table appliances, the couches on which guests reclined and the banqueting halls. A chronicler says that in Nero's "Golden House" on the Palatine hill the supper rooms had compartments in the ceiling inlaid with ivory, which, revolving, scattered flowers and unguents upon the revelers below. A faint imitation of this was a Newport dinner, where roses were showered from a rose covered ceiling upon the guests. The ceiling of Consistent with the richness of all were anowered from a rose covered centing upon the guests. The ceiling of Nero's chief banqueting room was painted with stars and turned perpetually in imitation of the celestial bodies.

And what entertainment those princely hosts provided for their guests between courses! No "monkeyshimes"
or lonely grand opera star for them.
Not the refined tragedy of broken
winged butterflies flattering in suffocating agony, but something really
worth while—the tragedy of human
lives sacrificed in gladiatorial combat,
and if this was not exciting enough
the host would have slaves or prison
ers tortured and killed. And while
the guests feasted and sang and daneed
garlands of flowers, costly perfumes
and unguents were lavished upon them,
and as a fitting climax to all this laxary and satiety, when they departed
they bore with them rich gifts as souvenirs of the banquet.

Just in proportion as the P And what entertainment those prince-

they bore with them rich gifts as souvenirs of the banquet.

Just in proportion as the Roman banquets surpassed in extravagance modern affairs of the kind, so may the Roman functions be classed as imitations of those of the potentates of the East. We are told that during the reign of the Pharpohs the guests would arrive at midday. A slave stationed behind each guest was ready to obey the least command, and time passed quickly in feasing and merrymaking. And when the scuses seemed almost satisfied a slave appeared bearing a small figure of a minmay, which he exhibited portentously to the revellers, saying: "Gaze here! Drink and be merry, for when you die such will you be!" One writer says that the proof still exists pictorially that the fair sex of that time and country drank more than was good for them, due to this grewsome stimulation, probably, while their tords and masters had frequently to be carried home from a festive gathering limp as the faded loins blossoms on their fevered brows.

It is no longer good form to indulge thus deeply in potations, as is evidenced by the fact that \$400 covered the wine bill added to a \$3000 dinner recently, given in Fifth avenue for sixty guests, cairs of the banquet.

given in Fifth avenue for sixty guests, machine which worked it being percep

Then the city of Jerusalem at peared, with all its towers lined with Saracens. The ship approached the city; the Christians landed and began the assault; the besieged made a good defense; several sculing ludders were thrown down, but at length the city was taken." This interlude between the courses of fish and fewl illustrates to what expense and trouble men of those days were willing to go to provide entertainment at banquets.

Sometimes live suimals and birds were concealed in a cake or a pic, as we now conceal live blackbirds and converse. But the most converse that the converse that

we now conceal live blackbirds and canaries. But the most curious pie is supposed to be that one served for the amusement of Queen Anne of Denmark and in which was hidden her jester. A grand opera singer in New York recently paralleled this pie, when her guests were startled to discover under the crust a lively negro baby.

Tribune Want Ads. Bell phone 5201. Ind. phone 360-348.

In any foodstuff that has to be prepared, results and nothing else count.

HUSLER'S FLOUR



### THE Mercantile Installmen COMPANY

The most stylish and up-to-date line of Ladies' Suits and Millinery in this city.

TO SHOPPERS:

Before purchasing your spring suit, don't fail to visit our store and we will prove to you that the styles and quality are equal to any establishment in the city. Our prices are as low as any place where you pay cash.

IF YOU HAVEN'T THE CASH YOUR CREDIT IS GOOD for anything you buy. A small deposit down and \$1.00 a week or \$4.00 a month thereafter.

The Old Reliable 74 W. 2nd South



Crown, 22-K 275 SOUTH MAIN. \$3